

Hors d' Oeuvres Reception

Choice of 8 hot & cold hors d' oeuvres served passed or stationary with carving station

Cold Hors d' Oeuvres – Select Three

I. Choose at least one in Category I

Vegetable Crudités with Ranch and Roasted Red Pepper Hummus

Assorted Cheese, Pepperoni and Crackers with Grapes and Strawberries

Premium Cheese Board w/ Goat Cheese, Baked Brie, Maytag Blue Cheese with Assorted Breads & Crackers **

II.

Rustic Breads with Assorted Oils

Humus with Pita Crisp and Tabouli

Fresh Fruit Basket Served with Honey Yogurt Dip

Wraps or Gyros Pinwheels (slices of Tortilla, Vegetables and Meat with Aioli)

Lettuce Wraps with Sesame Ahi Tuna or Chicken (With Bib Lettuce, Radicchio & Jicama Slaw)

Vegetarian Sushi or Smoked Fish Sushi **

Tortilla Chips with choice of Fresh Salsa or Black bean and Corn Salsa or Mango Salsa or Black Bean Muneta

Loaded Nachos

Prosciutto Wrapped Melon

Greek Bruschetta with Kalamata Olives and Feta Cheese or Classic Italian with Crustini's

Antipasto (Salami, Provolone Roasted Red Peppers, Assorted Olives, Artichoke Hearts and Crusty Bread)

Shrimp Mousse or Crab Dip in Mini Filo Cups

Shrimp SantaFe (cold) or Spinach/Artichoke Dip (hot) or Artichoke/Jalapeno Dip(hot) or Crab Dip(hot) & Tortilla Chips

Fresh Mozzarella Salad (Toasted, Roma Tomatoes, Fresh Basil, Fresh Mozzarella with Balsamic Vinaigrette)

Skewers (Grilled Tofu and Veggie or Grilled Veggie or Antipasto or Cajun Shrimp **)

Tenderloins of Beef w/ Boursin on a Garlic Croustade **

Shrimp Cocktail **

Hot Hors d' Oeuvres – Select Five

Bacon, Mushroom and Swiss Quiche, Broccoli, Cheddar and Scallion Quiche and Roasted Vegetable Quiche

Fried Calamari with Remoulade Sauce

Marinated Grilled Portobello and Vegetables

Chicken Wings with Blue Cheese and Celery

Quesadillas (Chicken and Mango with Cilantro Coulis or Cheddar & Blackened Chicken with Pepper Jack or Philly Cheese Steak or Vegetable Medley)

Sesame and Soy Chicken Sate

Frank's in a Blanket with Mustard Dipping Sauce

Spinach and Feta Pastries

Stuffed Mushrooms (Spinach & Cheese or Pesto & Havarti or Artichoke Heart Pate or Spinach or Roasted Red Pepper or Teriyaki Vegetable Medley)

Teriyaki Glazed Mushrooms

Asian Spring Rolls with Soy Sauce and Sweet and Sour Sauce

Swedish Meatballs or Italian Meatballs

Crab Cakes w/ Remoulade Sauce

Fresh Scallops Wrapped in Bacon

Catfish Fingers w/Chipotle Remoulade Sauce

Teriyaki Beef Tenderloin Tips **

Coconut Shrimp with Pineapple Dip **

** = \$X.XX additional per person

Carving Station – Choice of Two

Turkey, Ham or Top Round Roast Beef (Rolls, Condiments and Sauces)

Eight Hors d' Oeuvres Selections with Carving Station \$XX.XX per person

** Includes all non-alcoholic beverages. **

Carnation Wedding Package

3 entrée Buffet Dinner, Salad, Rolls, and Coffee all served Buffet Style

Hors d' Oeuvres:

Vegetable Crudités with Fresh Herb Dip
N.Y. State Cheeses, Pepperoni, Crackers with Strawberries and Grapes

Salad: - Select One:

Mixed Green Salad
Caesar Salad

Accompaniment Salad – Select One:

Fresh Fruit Salad
Potato Salad
Penne with Grape Tomatoes, Kalamata Olives and Feta Cheese
Farmhouse Salad: Chopped Tomato, Cucumber, Onion, Lemon and Salt and Pepper
Red Skin Potato Salad with Sour Cream Dressing
Sun Dried Tomato Pesto Tortellini Salad

Vegetable - Select One:

Green Beans with Sautéed Red Peppers, Mushrooms and Sun Dried Tomatoes
Green Beans with Shallots
Glazed Baby Carrots
Broccoli, Carrot and Cauliflower Sauté

Starch - Select One:

Herb Roasted Red Potatoes
Mashed Potatoes (Honey Roasted Garlic, Cheddar, Horseradish, Buttermilk, Russet Smashed)

Entrées

Grilled Hotel Breast of Chicken (Italian, Lemon, Herb Roasted, Marinara, Lemon Basil, Honey Mustard) or Chicken
Parmesan

Carved Roast Top Round of Beef with Aus Jus and Horseradish

Vegetarian Option – Select One:

Vegetable Lasagna in Marinara or Alfredo
Homemade Macaroni and Cheese
Vegetable Strudel (Fresh Vegetables, Fillo and Ricotta Cheese)
Penne with Fresh Vegetables in Marinara or Alfredo or Roasted Garlic and Olive Oil

Freshly Baked Rolls and Butter

Coffee, Tea, Decaf, Soda, Juice and Lemonade

Rose Wedding Package

4-entrée Buffet Dinner, Salad and Rolls served at tables, Coffee Station
Also Includes: Fully Decorated Cocktail Tables.

Choice of Four Hors d' Oeuvres: (Select from the Hors d' Oeuvres page)

Served Salad – Select One

- Caesar Salad
- Garden Green Salad
- Mediterranean Salad (Olives, Feta, Grape Tomatoes)
- Wedge of Romaine, Prosciutto, Croutons in Caesar Dressing
- Chopped Tomato, Cucumber, Red Onion, Lemon, Salt and Pepper on Greens
- Mesclun and Romaine, Pears or Apples, Gorgonzola Cheese, Candied Pecans, Berry Champagne Vinaigrette
- Romaine Greens, Strawberries, Red Onion in Champagne Raspberry Vinaigrette
- Panzanella Salad (Cucumber, Mozzarella, Tomatoes, Balsamic Vinegar, Olive Oil and Fresh Basil)
- Spinach Salad with Mandarin Oranges, Bacon, Red Onion, Mushrooms in Warm Sherry Vinaigrette
- Mesclun, Roma Tomatoes, Mozzarella Cheese, Basil, Garlic Croustade with Reduced Balsamic Vinegar

Entrees – Select one from each category

- I.**
- Carved Prime Rib with Aus Jus, Horseradish and Sautéed Mushrooms
 - (deduct \$3/lb to downgrade to Carved Top Round of Beef)
 - Carved Roast Pork Loin with Hot Mango Chutney or Mediterranean Sultan Glaze or Orange Ginger Glaze with
Grand Mariner or Chambord Curry Glaze
 - ** Carved Roast Tenderloin with Beef Bordelaise Sauce
 - ** Carved Peppercorn Crusted Tenderloin of Beef with Arugula & Leak Cream Sauce
- II.**
- Chicken Champagne (Hotel Breast of Chicken with Champagne Cream Sauce)
 - Chicken Marsala (Boneless Breast of Chicken Sautéed with Mushrooms and Marsala Wine)
 - Lemon, Italian or Herb Roasted or Honey Mustard or Jamaican-Creole Hotel Breast of Chicken
 - Stuffed Chicken Florentine or Chicken Cordon Bleu with a Champagne Cream Sauce
 - Chicken Punteneska (Tomatoes, Olives and Capers)
 - Chicken Provençal (Red Sauce, Mushrooms, Tomatoes, White Wine and Fresh Basil)
- III.**
- Vegetable Stir-Fry
 - Vegetable and Tofu Skewers
 - Marinated and Grilled Portobello Mushroom, Zucchini, Yellow Squash, Mushrooms and Peppers with White or Brown Rice Pilaf
 - Vegetable, Shrimp or Scallop Scampi with Tomatoes, Peppers and Asparagus
 - Grilled Salmon with Lemon Buerre Blanc Sauce, Pesto, Creamy Pesto, Fruit Chutney, Ginger Glaze or Teriyaki Glaze
 - Cajun Shrimp with Vegetables or Shrimp Stir-Fry
- IV.** Pasta – Chef's Choice (This is a vegetarian entrée)
- ** \$X.XX Additional per person

Vegetable – Select One:

- Broccoli, Cauliflower and Julienne of Carrot
- Glazed Baby Carrots
- Asparagus Spears
- Green Beans Sautéed with Red Peppers and Sun Dried Tomatoes
- Green Beans with Shallots
- Broccoli with Roasted Garlic
- Roasted Mushroom and Tomato with Asiago

Starch – Select One:

- Roasted Sweet Potatoes with Caramelized Shallots
- Bourbon Mashed Sweet Potatoes
- Mashed Potatoes (Horseradish, Buttermilk, Honey Roasted Garlic, Cheddar Cheese, Russet Smashed)
- Herb Roasted Potatoes
- Baked Potatoes (White or Sweet) with Butter and Sour Cream or Loaded with Bacon, Cheddar Cheese and Fresh Chives

Freshly Baked Bread, Flavored Butters, Extra Virgin Olive Oil and Balsamic Vinegar (at the tables)

Coffee, Tea, Decaf, Soda, Juice and Lemonade

Celebrations Banquet Facility
2331 Slaterville Road * Ithaca, New York 14850 * (607) 539-7416
www.celebrationsbanquetfacility.com

Ivy Wedding Package

Hors d' Oeuvres, 3-course Sit-Down Dinner, Served Coffee

Also Includes: Upgrade to overlays on guest tables, decorated cocktail tables and floating flower and votive candle centerpiece option

Choice of Four Hors d' Oeuvres: (Select from the Hors d' Oeuvres page)

First Course – Select one

- Soup d' jour: Broccoli & Cheddar, Butternut Bisque, Tomato & Basil Bisque, Creamy Cauliflower & Ginger, Crab & Corn Chowder, Southwest Crab and Clam Chowder, Minestrone, Italian Wedding Soup, Commodore's Chowder, French Onion Soup
- Penne with Choice of Sauce: Vodka or Marinara or Alfredo or Creamy Pesto or Puteneska
- Antipasto

Second Course – Select one

- *Prosciutto Di Parma – Italian Prosciutto served with Grilled Portabella Mushrooms and Field Greens with Truffle Oil
- Caesar Salad with House Made Croutons, and Shaved Parmesan Cheese
- Romaine Salad with Fresh Seasonal Berries served with Raspberry Champagne Vinaigrette
- Shrimp Croustade or Shrimp Cocktail (\$4 additional charge per person)
- Baby Spinach Greens or Mesclun Spring Mix and Romaine with sliced Apples or Pears, Gorgonzola Cheese and Candied Pecans with a Berry Champagne Vinaigrette
- Plum Tomato and Fresh Mozzarella Salad with Cracked Pepper, Balsamic Reduction Virgin Oil and Fresh Basil with Bruschetta on a bed of Romaine Lettuce
- Cucumber Salad with Grape Tomatoes, Red Onions, Cubed Feta, Bell Peppers, Chopped Romaine and Red Wine Vinaigrette
- Mesclun Spring Mix with Chopped Tomatoes, Herbed Goat Cheese & Garlic Crustinis with Balsamic Vin

Entrees - Select one from each category (2 Entrees Total plus a Vegetarian)

I. NY State Strip Steak with Cilantro Compound Butter with Grilled Red Onion Wedge

****** Grilled Tenderloin of Beef with Australian Red Wine Reduction with Grilled Red Onion Wedge

Marinated Grilled Pork Loin with Cherry Marsala Glaze

***** Rosemary Roasted Rack of Lamb

***** Orange Chipotle Marinated Breast of Duck

II. Herb Roasted Hotel Breast of Chicken, With Rosemary, Thyme, Oregano and Lemon

Jamaican-Creole Hotel Breast of Chicken, Grilled Pineapple and Mango Chutney

Stuffed Chicken Florentine or Cordon Bleu or Scaloppini with a Champagne Cream Sauce

Chicken Marsala (breast of chicken in a mushroom and Marsala wine sauce)

Grilled Salmon with Lemon Buerre Blanc Sauce, Pesto, Fruit Chutney, Ginger Glaze or Teriyaki Glaze

Grilled Halibut Filet

Shrimp Scampi

Scallop and Shrimp Kabobs

***** Seared Wasabi and Tuna Steak

*\$X.XX Additional per person ** \$X.XX Additional per person

Category I and II Entrees above - select one starch and one vegetable:

Starches: Mashed Potatoes (Garlic, Cheddar Cheese, Honey Garlic, Horseradish, Buttermilk, Russet smashed), Herb Roasted Potatoes, Rice Pilaf (white or brown rice), Risotto, Bourbon Mashed Sweet Potatoes

Vegetables: Summer Squash Medley; Glazed Baby Carrots; Green Beans, Red Peppers and Sun Dried Tomatoes; Broccoli, Cauliflower and Carrot Sauté; Asparagus, Sautéed Broccoli and Roasted Garlic

III. Vegetarian Entrees - (these do not come with the vegetable and starch sides)

- Penne Pasta Tossed with Fresh Vegetables with Marinara, Alfredo or Olive Oil and Garlic
- Vegetable Stacks (Grilled Balsamic and Pesto Portabella Mushrooms, Zucchini, Yellow Squash, Peppers on a bed of white or brown rice pilaf)
- Portobello Mushroom Caps Stuffed with Roasted Red Pepper and Basil Risotto Stuffing

Freshly Baked Bread, Flavored Butters, Extra Virgin Olive Oil and Balsamic Vinegar (at the tables)

Coffee, Tea, Decaf, Soda, Juice, Lemonade

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